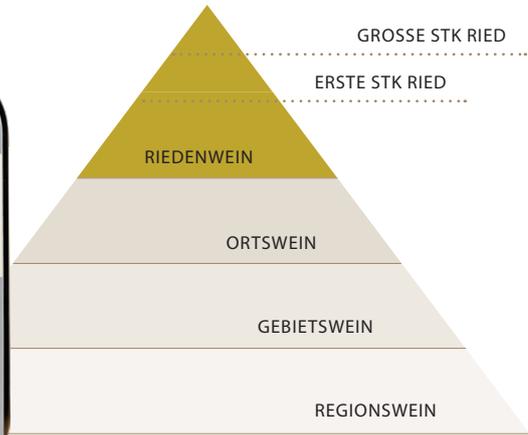


2019 Ried Kranachberg Sauvignon Blanc Große STK Ried

Alcohol 13,5 vol. %
Acidity 6,3 g/l
Residual sugar 0,5 g/l



Ried Kranachberg

The basin-shaped Kranachberg, with its south-southwest exposition, is situated at approximately 500 meters above sea level. The soil here consists of permeable pebbly sand – with no limestone content – and delivers fresh and salty minerality like nothing else. Wines from this site are always characterized by an elegant clearly focused structure. And they reflect our aim: to capture the Kranachberg's typicity, minerality and style and bring these as purely and authentically as possible into the bottle.

Soil

The soil of Kranachberg is mostly gravel and/or sand: large-grained alluvial deposits, partly loose & partly solidified.

Vintage 2019

The beginning of 2019 was over mild and very dry, cold periods like the previous year were missing. Dissolving rains in spring followed by the coldest May for since years delayed the growing of the vines a little. The bloom came about 10 days later than in the years before. June, July and August were exceptionally warm. Some heat waves with torrential strong rainfalls dominated these summer months. The harvest began in mid-September and developed very well through mild days. We were very lucky that year, because of rainfall during the harvest did not occur. The nights were very cold, which gave the wine great structure and acidity.

Vinification

Harvested by hand. Maceration: 10-15 h
Spontaneous fermentation and maturation took place in wooden barrels. The maturation lasted approximately 18 months.

Tasting note

This Sauvignon Blanc is always characterized by the salty elegance and structure of the soil. It starts in the nose, very mineraly, slim and compact with aromas of ripe, exotic fruits. It has intense gooseberry nuances, a hint of mandarins, fine flower aromas and a beautiful herbal spice.

Recommendations

Drinking temperature 12 – 14°C
Should be decanted

You can combine this wine with spicy asian kitchen, sushi or braised meat and also with nippy vegetable dishes.

FP 95

